

2nd Place - Jazzed-Up Cake Mix

Angela Pineda

Jazzed Up Cake Mix Tasting Competition

Thin Mint Bon Bon Cake – Recipe

1 and 1/3 box of Duncan Hines Dark Chocolate Fudge Cake Mix

1 box Girl Scout Thin Mint Cookies or Keebler Brand Grasshopper cookies

4 Whole Eggs

1-2/3 cups + 3 tablespoons of water

½ cup + 3 tablespoons of Vegetable Oil

1/8 cup Crème De Menthe

Icings: 3 sticks Salted Butter, 1-1/2 cups Shortening, ¼ cup Stabilized Meringue (you may use meringue powder or Pasteurized egg whites), 1 tsp. Vanilla, 1 to 1 ½ pounds of powdered sugar (add to suit to taste), ¼ cup cornstarch, remaining cookie crumbs, green food coloring or optionally use 1 tablespoon green crème de menthe.

(Entry cake does not contain crème de menthe in the icing).

Ganache: ½ pint cream, 1/2 stick Salted Butter, 12 oz. semi sweet chocolate chips.

Pre heat oven to 325 degrees, line bottom of pan with parchment paper and use a flour/oil spray on the sides of the pan.

Mix together on low cake mix, eggs, water, oil, & crème de menthe just until blended the mix on high for 2 minutes. Place all cookies except 1 into a food processor and crush until they are a fine crumb consistency. Pour ½ of the cookie crumbs into the cake batter and mix on low until fully incorporated. Pour into cake pans and bake 40 to 45 minutes depending on pan used. Cool cake completely before icing.

While cake is baking make the icing – make a stiff meringue to begin, add softened butter, shortening, and vanilla, mix on high until fluffy. Add cornstarch and ½ the powdered sugar, mix on slow until completely incorporated then mix on high until fluffy, add remaining sugar and repeat mix method, add food coloring and mix until icing is desired color, then add remaining cookie crumbs and mix until fully incorporated.

Ganache: In a microwave safe glass bowl bring cream & butter to a boil then remove, add chocolate chips making sure they are all covered in cream/butter liquid, and let sit for 1 minute.

With a wire Wisk blend until smooth. If you need to reheat to finish completely melting chips, you may put in microwave in 30 second intervals, stirring completely after each time in microwave. Do not make Ganache until ready to use.

Ice cake with Mint Butter Cream and refrigerate until chilled (aprx. 15 minutes), remove and place on cooling rack over a sheet pan. Pour Ganache over chilled cake to cover completely. Place in refrigerator of 5 minutes. Remove cake from rack and place on cake board/plate and garnish with extra butter cream and the one remaining cookie.